

## Prawns in Tamarind Sauce Recipe

### Ingredients:

- King Prawns – 10 to 12, raw, peeled, shells reserved, tails and head intact
- Butter – 1 1/2 tblsp + 1/2 tblsp
- Garlic – 1 clove
- Dry Red Chilli – 1
- Onion – 1/2, small, sliced
- Chicken Stock – 125 ml
- Tamarind Paste – 75 gms
- Coriander Leaves – few, chopped



### Method:

- Heat 1 1/2 tblsp butter in a pan over medium flame.
- Add the shells, sliced onions, red chillies, garlic and tamarind paste.
- Cook for 5 minutes.
- Pour the stock and bring to a boil.
- Reduce flame and simmer for 10 to 15 minutes.
- Remove and blend until smooth.
- Strain well and keep aside.
- Heat 1 1/2 tblsp butter in a pan.
- Add the prawns and cook for 4 to 5 minutes.
- Pour the sauce and cook for a minute.
- Remove and transfer to a serving dish.
- Garnish with coriander leaves.